

Amendments to the Claims

1. (original) A method of making ready-to-eat, fried turkey bacon, comprising:
  - a) obtaining sliced turkey bacon;
  - b) frying the turkey bacon in oil, the fried turkey bacon being crisp and having rippled edges; and
  - c) applying a flavoring solution to the fried turkey bacon, the fried and flavored turkey bacon having a flavor, an appearance, and a texture similar to pork bacon.
2. (original) The method of claim 1, further comprising cooling the fried turkey bacon to less than 40° F.
3. (original) The method of claim 2, further comprising reheating the cooled, fried turkey bacon.
4. (original) The method of claim 1, the turkey bacon being fried in oil at approximately 335° F for approximately 45 to 55 seconds.
5. (currently amended) The method of claim 1, wherein an amount of the flavoring solution applied to the fried turkey bacon is approximately 2 to 3% of a finished weight of the fried turkey bacon of flavoring solution is applied to the fried turkey bacon the fried turkey bacon's finished weight.
6. (original) The method of claim 1, the flavoring solution comprising salt and liquid smoke.
7. (original) The method of claim 1, further comprising prior to step 1(a):
  - a) extruding a dark portion and a white portion in a desired ratio resulting in a mixture resembling pork bacon;
  - b) cooking the mixture to an internal temperature of at least 160° F thereby creating a product; and
  - c) slicing the product to create sliced turkey bacon.
8. (currently amended) The method of claim 7, further comprising prior to step 8 7(a):
  - a) grinding turkey meat; and

- b) blending turkey meat and fat into the dark portion and the white portion.
9. (original) The method of claim 1, further comprising grinding the fried turkey bacon into bits.
10. (original) A method of making precooked turkey bacon, comprising:
- a) blending turkey meat and fat into a dark portion and a white portion;
  - b) extruding the dark portion and the white portion in a desired ratio, the desired ratio resulting in a mixture resembling pork bacon;
  - c) cooking the mixture thereby creating a product;
  - d) slicing the product;
  - e) frying the product in oil; and
  - f) applying a flavoring to the fried product.
11. (original) The method of claim 10, further comprising proportioning approximately 50 to 60% dark portion and approximately 40 to 50% white portion during the extruding step.
12. (original) The method of claim 10, the mixture being cooked to an internal temperature of at least 160° F thereby creating the product.
13. (original) The method of claim 10, the product being sliced approximately 18 to 23 slices per inch in thickness.
14. (original) The method of claim 13, the product being sliced approximately 5.75 to 6.50 inches in length.
15. (original) The method of claim 10, the product being fried in oil at approximately 335° F for approximately 45 to 55 seconds.
16. (currently amended) The method of claim 10, wherein an amount of the flavoring applied to the fried product is approximately 2 to 3% of a finished weight of the fried product of ~~flavoring is applied to the fried product~~ the fried product's finished weight.
17. (currently amended) A method of making precooked turkey bacon, comprising:
- a) proportioning a dark portion and a white portion of turkey bacon such that the portions resemble pork bacon;
  - b) cooking the portions thereby creating a product;

- c) slicing the product;
  - d) frying the product in oil, the fried product being crisp and having rippled edges;
- and
- e) applying a flavoring to the fried product, the fried and flavored product having a flavor, an appearance, and a texture similar to pork bacon.
18. (original) The method of claim 17, the product being fried in oil at approximately 335° F for approximately 45 to 55 seconds.
19. (original) The method of claim 17, further comprising grinding the fried product into bits.
20. (currently amended) The method of claim 17, wherein an amount of the flavoring applied to the fried product is approximately 2 to 3% of ~~a finished weight of the fried product of~~ the fried product's finished weight.
21. (new) The method of claim 1, wherein the flavoring solution is sprayed onto the fried turkey bacon to enhance its flavor.
22. (new) The method of claim 1, wherein flavor is lost from the turkey bacon during the frying step, and wherein an amount of the flavoring solution applied to the fried turkey bacon is approximately 2 to 3% of the fried turkey bacon's finished weight to enhance its flavor.
23. (new) The method of claim 10, wherein the flavoring is sprayed onto the fried product to enhance its flavor.
24. (new) The method of claim 17, wherein the flavoring is sprayed onto the fried product to enhance its flavor.